

MENU

KITCHEN HOURS: MON - THUR 12:00 - 2:30 + 4:30 - 8:30 | FRI 12:00 - 9:00 | SAT 4:00 - 9:00

SMALL + SHARE

CONFIT GARLIC + ROSEMARY BREAD ^V - ADD CHEESE	\$10 +\$2	NACHOS ^{V GF} MEXICAN SALSA VERDE, BLACK BEANS, GUACAMOLE, SOUR CREAM, JALAPEÑOS, MONTEREY JACK, CORIANDER, LIME - ADD BEEF BRISKET	\$16 +\$6
TRIO OF DIPS ^V CHEFS SELECTION, TURKISH BREAD	\$14	CRISPY PORK DUMPLINGS (6) CHILLI CRUNCH, SMOKED SOY	\$16
PEA, PUMPKIN + PARMESAN ARANCINI (3) ^V FRIED SAGE, SALSA VERDE	\$16	SOUTHERN FRIED CHICKEN WINGS (6) CHIPOTLE MAYO, CHARRED LIME	\$16
CAJUN CORN ^V LIME, CORIANDER, AIOLI	\$14	JALAPEÑO POPPERS (4) AVOCADO, LIME, RANCH DRESSING	\$16
CRUMBED HALOUMI ^V FERMENTED CHILLI HONEY, MINT	\$14	GRAZING BOARD OLIVES, PROSCIUTTO, SUNDRIED TOMATO, BRIE, SALAMI, CORNICHON, HOUSE MADE DIP, TURKISH TOAST	\$26 \$50
SALT + PEPPER FISH TACO (2) AVOCADO, RED CABBAGE, CORN SALSA, LIME AIOLI	\$16		

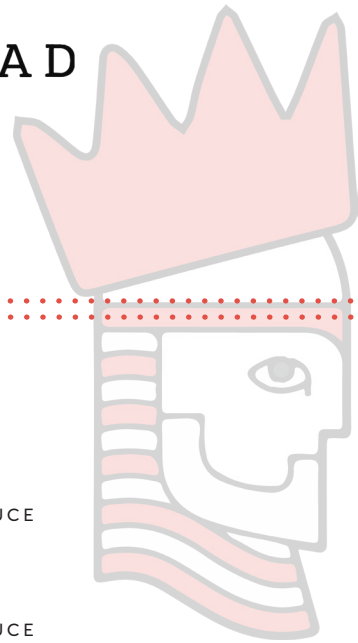
MAINS

PAN FRIED GNOCCHI ^V SWISS BROWN MUSHROOM RAGU, SAGE, PECORINO, HERB OIL	\$26
ROTISSERIE CHICKEN SALAD ^{GF} COS LETTUCE, PICKLED ONION, AVOCADO, TOMATO, SRIRACHA DRESSING	\$26
GEEZER PLEASER PORK SAUSAGES ^{GF} ROSEMARY + GARLIC MASH POTATO, CARAMELISED ONION JUS	\$28
CAULIFLOWER + CHICKPEA CURRY ^{VE GF} TURMERIC RICE, SUMAC ONION, CASHEWS, PAPADUMS	\$26
SLOW COOKED LAMB SHOULDER GARLIC CHAT POTATOES, ROASTED PUMPKIN, CARROT, BROCCOLINI, GRAVY, MINT SAUCE	\$32
ROAST DUCK BREAST ^{GF} WILD RICE, CRANBERRIES, ASPARAGUS, BLACKBERRY GLAZE	\$32
STEAK FRITES ^{GF} 300G MSA SIRLOIN CHIPS, HOUSE SALAD, CAFE DE PARIS BUTTER	\$36
300G THOUSAND GUINEAS SCOTCH FILLET ROAST POTATOES + VEGETABLES, BROCCOLINI, OR CHIPS + SALAD, CHOICE OF SAUCE	\$42
FISH OF THE DAY SEE SPECIALS BOARD	MP
CHEFS SPECIAL SEE SPECIALS BOARD	MP

^V VEGETARIAN | ^{VE} VEGAN | ^{GF} GLUTEN FREE

NOT ALL INGREDIENTS ARE LISTED, PLEASE ASK FOR ASSISTANCE IF REQUIRED
MANAGEMENT DOES NOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS
PUBLIC HOLIDAYS INCUR A 15% SURCHARGE | CREDIT TRANSACTIONS INCUR A 1% SURCHARGE
82 CARRINGTON STREET ADELAIDE SA 5000 | (08) 7089 8430

SARACENS HEAD HOTEL



CLASSICS

FREE RANGE CHICKEN SCHNITZEL PARMESAN + CORN CHIP CRUMB, CHIPS, HOUSE SALAD, CHOICE OF SAUCE - PARMIGIANA	\$26 +\$4
WAGYU BEEF SCHNITZEL PARMESAN + CORN CHIP CRUMB, CHIPS, HOUSE SALAD, CHOICE OF SAUCE - PARMIGIANA	\$28 +\$4
FISH + CHIPS SOUTH AUSTRALIAN BEER BATTERED FLAKE, CHIPS, HOUSE SALAD, WAKAME TARTARE	\$26
SALT + PEPPER AUSTRALIAN SQUID COS SALAD, WAKAME TARTARE, LEMON, CHIPS	\$26
VEGAN MUSHROOM BURGER ^{VE GFO} PORTOBELLO MUSHROOM, CARAMELISED ONION, ROCKET, TOMATO, VEGAN MAYO, POTATO BUN, CHIPS	\$22
BLACK ONYX BEEF + BACON CHEESEBURGER ^{GFO} BACON, AMERICAN CHEESE, CARAMELISED ONION, TOMATO, ICEBERG, PICKLES, SARRIES MAYO, POTATO BUN, CHIPS	\$24
VEGAN PARMY ^{VE} PLANT BASED SCHNITZEL, TOMATO SUGO, NOTZARELLA, HOUSE SALAD, CHIPS	\$24

SIDES

EXTRA SAUCE ^{V GF} GRAVY, DIANE, MUSHROOM, PEPPERCORN	+\$2	MARKET VEGETABLES ^{VE GF} DUKKAH	\$10
TRUFFLE PARMESAN CHIPS ^{V GF} TOMATO SAUCE, AIOLI	\$10	CLASSIC SALAD ^{V GF} CHERRY TOMATO, LETTUCE, CUCUMBER, SPANISH ONION, RICOTTA SALATA, YUZU VINAIGRETTE	\$10
WEDGES ^V SWEET CHILLI, SOUR CREAM	\$14		

DESSERTS

SARRIES BANANA SPLIT ^V BURNT RASPBERRY JAM, VANILLA BEAN ICE CREAM, BERRY COMPOTE	\$12
CHURROS ^V DULCE DE LECHE	\$12
CHOCOLATE CROISSANT SANDWICH ^{V GF} ESPRESSO GELATO	\$12